EQUIPMENT AVANTCO

User Manual

1800 Watt Induction Range

Model: IC1800

10/2012

Please read and keep these instructions. Indoor use only.

User Manual

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Specifications

Model No..... IC1800
Power Rating..... 500W-1800W(1-15 level)
Voltage..... 120V ~ / 60Hz
Temperature ..... 140°F-460°F
Timer..... 0-175 minutes
Measurements..... 11.75”W x 14.25”D x 3.5”H

Advantages of an induction cooking plate

- Energy transfer only while cookware is put on the cooking plate = maximum energy saving (up to ca. 50 %)
- Heat is generated in the bottom of the cookware and immediately directed into the food. The power preset is absorbed immediately into the cookware. This guarantees extremely high cooking speed.
- High effectiveness during parboiling and minimum power consumption during cooking reduces total energy consumption up to 30%.
- Precise controlling (by 3 different adjustable functions) guarantees quickly and tightly focused heat input.
- As the induction cooking plate is only heated up by the heated cookware, the risk of scorching or burning in of food residues is reduced. The induction cooking plate does not stay hot as long as standard cooking plates (easy cleaning).
- When the cookware is removed, the device switches automatically into the Standby Mode.
- The device detects whether suitable cookware is placed on the cooking plate. If not, no energy is transmitted.
- When operating the induction cooking plate with empty cookware, a temperature sensor turns off the heating function in case of overheating.

Safety

Please read the following instructions before using the induction cooker.

- Do not plug cooker in with wet hands to avoid electrical shock.
- Do not plug into a socket where several other appliances are plugged in.
- Do not use if the power cord is damaged or the plug does not fit the socket properly.
- Do not open the cooker to replace spare parts yourself.
- Do not use the cooker near open flames or moisture.
- Do not use where children can reach cooker.
- Do not place on unstable surfaces.
- Do not heat an empty pot or overheat to avoid dry boiling.
- Do not place metallic objects such as utensils, pot lids or aluminum foil on cooker top.
- Use the unit with sufficient space around it. Keep the front side and either right or left side of the unit clear.
- Do not use unit on a tablecloth or any other low-heat resistant article.
- If the cooker surface becomes cracked or damaged, switch unit off and have cooker repaired before using.
- Do not block air intake or exhaust vent.
- Do not touch the cooker top after removing cookware, as the top will remain hot before cooling.
- Do not place cooker near objects which are affected by magnetic currents.

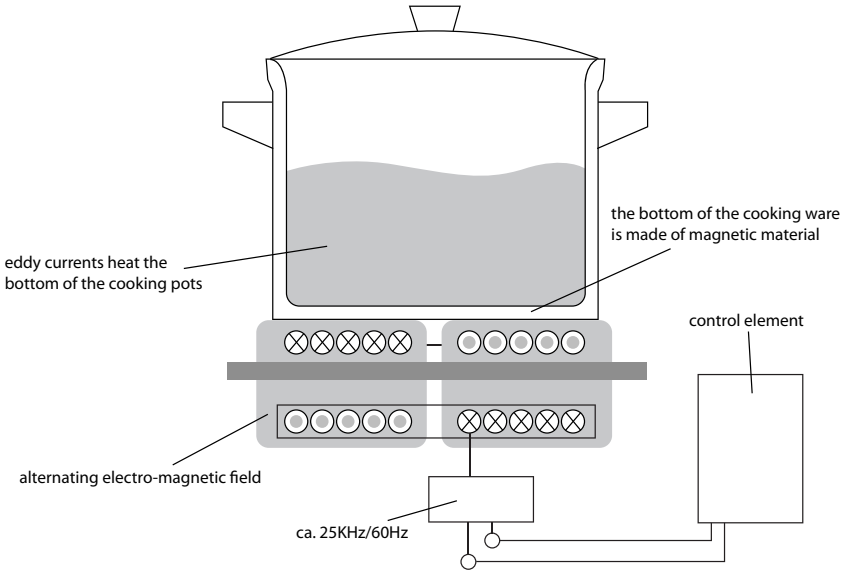
Before First Use

- Remove all packaging components and make sure that the appliance is in perfect condition.
- Before using for the first time clean the unit surface with a slightly moist cloth and dry (see “Cleaning Instructions”).

Operation

Function of an induction cooking plate

- The cookware has to be ferromagnetic. Before switching on the appliance always place the ferromagnetic cookware centered onto the cooking field.


the bottom of the cooking ware is made of magnetic material
eddy currents heat the bottom of the cooking pots
control element
alternating electro-magnetic field
ca. 25KHz/60Hz

The system of induction cooking

The induction cooking plate and the cookware placed on it build up one unit by reason of electro- magnetism. The emerging energy will change into heat directly in the bottom of the cookware. This avoids heat loss which is caused by constant heating and permanent warming on standard cooking plates. It is not necessary to preheat, the induction cooking plate.

Suitable cookware

For induction cooking to occur, the bottom of the cookware used with the induction plate has to be magnetic (ferromagnetic). Recommended for use are enamelled pots made of magnetic steel, roasting tins made of cast iron or special stainless steel cooking ware with a special steel “sandwich” bottom.

Tip: Test with a magnet if the cookware you plan to use is suitable for induction cooking.

Note: Do not use cookware made of glass, ceramic or aluminium. This kind of cookware is not suited for use with induction cooking plate.

Examples of Usable Pans

Most Induction Chafing Dishes, Steel or cast iron, enameled iron, stainless steel, flat-bottom pans / pots with a bottom diameter of approximately 4 ¾” to 10 ¼”.

Examples of Non-Usable Pans

Heat-resistant glass, ceramic container, copper, aluminum pans/pots. Rounded bottom pans/pots with bottom measuring less than 4 ¾”.

Operating of the Device

Caution! Never leave the appliance unattended when it is in operation!

Please follow the sequence below when adjusting the appliance. You can adjust power Levels, (1-15) and temperature (degrees Fahrenheit) by turning the knob and cooking time (minutes) by using the switches " +" or "-".

Power levels: 1 / 2 / 3 / 4 / 5 / 6 / 7 / 8 / 9 / 10 / 11 / 12 / 13 / 14 / 15

Temperature levels: 140 / 150 / 160 / 170 / 180 / 190 / 200 /210 / 220 / 230 / 240 / 250 / 260 / 270 / 280 / 290 / 300 / 310 / 320 / 330 / 340 / 350 / 360 / 370 / 380 / 390 / 400 / 410 / 420 / 430 / 440 / 450 / 460 °F

Time presetting: 0 – 175 minutes (in 5 minute increments) (will default to 175 if not set)

Tip: When turning on the unit, it will default to power level 6.

- Before plugging in always place suitable cookware filled with food onto the induction cooking plate. Otherwise error function will occur (see "Safety functions").
- Insert the plug into a suitable socket.
- The display shows first 000 and then automatically switches into Standby Mode.
- Now press the ON/OFF switch to turn the device on. A short tone will sound. (Whenever you press a button again or a new button, a short signal tone will sound). The fan inside begins to work. The display now shows 6. This is an automatic presetting. The appliance is now in the Power Level Mode. Select the desired power level higher or lower by Knob. You can make adjustments of power mode manually by turning the Knobs.
- To select the desired temperature press the button "Heat /Hold'. Now the appliance is in Temperature Mode. This is recommended for Holding Temperature on chafers or cookware. Select the desired temperature level higher or lower by turning the Knobs (adjustable from 140° to 460°F).
- If desired, press the button "Time" to program the cooking time. Adjust the desired cooking time by pressing the arrow buttons. The time is adjustable from 0 – 175 minutes (in 5 minute increments).
  **This is an optional timer. If you do not set the timer, it will default to 175 minutes and then shutoff for safety reasons.

Cooking time will be indicated at the display by counting down the minutes. When cooking time is finished this will be indicated by several acoustic signals and the unit will switch off automatically. After finishing the cooking or keeping warm process, always switch off the device and unplug. All functions can be adjusted manually by pressing the corresponding buttons. Overheating of cookware will activate the boil dry protection of the device.

Safety Functions

Error Message	Cause	Solution
E00	No cookware on plate or non-usable cookware.	Place suitable cookware on cooking plate.
E01	The cooker has become too hot (e.g. due to blocked ventilation slots).	Clear vents, let cooker cool down before restarting. If error message continues contact retailer.
E02	Overheating-protection was activated and the cooker has switched off.	Remove cookware from cooker and let unit cool down before restarting.
E03	Temporary voltage overlad. Cooker became too hot.	Let cooker cool down before restarting.

Cleaning, Maintenance and Storage

Caution danger of burning and electric shock! Always switch off and unplug your appliance after use and before cleaning. Let the appliance cool down before cleaning and storage. Never immerse the appliance in water or clean it under running water.

- Wipe the plates and stainless steel surface with a damp cloth only.
- Clean the device after each use to remove food residue.
- Wipe off the glass plate and the plastic surfaces with a slightly damp cloth.
- To avoid any danger or risk of electrical shock, never immerse the device or the cord into water or any other liquid. Do not put the device and the cord into the dishwasher!
- To avoid damaging the surface of the unit, never use abrasive cleaners, cleaning pads or any sharp objects (i.e. metal scouring pads). If using metal objects to clean, the sensitive surface can be damaged easily by scratches. Always handle the appliance with care and without any force.

Technical Data

120 V ~ 60 Hz, 1800 W, protection class I
This appliance is tested according to ETL/FCC regulations within NSF for commercial use.

Limited 6 Month Warranty

All equipment, which is sold under the AVANTCO trademark and used for commercial purposes, is warranted against defects in materials and workmanship. The warranty runs for 6 months from the date of purchase and is for the benefit of the original purchaser only. All other Warranties, Expressed, or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with AVANTCO commercial products.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set – up, supervision when required of if the equipment is installed or operated in any manner contrary to the installation and operating instructions.